

Snacks

Grilled flatbread	£4
Hummus	£2
Labneh	£2
Sourdough , rosemary & garlic butter	£4
House pickles	£4
Herm oyster	£2
Devilled Egg	£2
Gruyère , chive, tartlet (1)	£2
Lobster claw , tartlet (1)	£4
Charcuterie	
Coppa	£3
Lomo	£3

Small plates (cold / raw)

Chicory , pear, pecorino	£7
Sea trout tartare , ponzu	£10
Octopus ceviche , cherry tomato	£9.5
Mushroom parfait , sourdough toast	£8
Sea bass crudo , burnt cherry tomato, olive	£10
Beef tartare , egg yolk, parmesan	£14

Small plates (over coal)

Mackerel fillet , tomato butter	£7
Scallops , smoked mussel butter, samphire	£13
Yorkshire lamb cutlets , harissa, pomegranate, almond	£12
Smoked cauliflower , sauerkraut, almond	£10
Mussels , Rocquette's cider butter	£12
Lobster tail , heritage carrot	£20

Medium plates (over coal)

Courgette , cherry tomato, goats cheese	£15
Cod , curry sauce	180g / £16
Guernsey sirloin , beef jus	250g / £29
Pork chop , mustard & grape	450g / £15

Large plates (over coal) - recommended for 2 or more

Monkfish tail on the bone , lobster bisque	400g / £32
Whole bream , chorizo, mussels	450g / £25
Sirloin on the bone , beef jus	700g / £63
Rib on the bone , beef jus	800g / £76
Beef wellington , red wine jus	300g / £57

Sides

Summer greens , garlic, parmesan	£6
English new potatoes	£6
Skin on hand cut fries	£5
Baby gem salad , pancetta	£6
Salt baked beetroot , labneh	£6

HOOK

We are highly committed to traceability and sustainable farming practices sourcing most of our meat from local Guernsey and Sark farms.

To enhance flavour our beef is dry aged in house for a minimum of 45 days. We only serve wild sustainably caught fish and prioritise purchasing locally landed when available.

Please do ask about allergens & inform us of any dietary requirements.

A 10% discretionary service charge will be added to your bill with all of the tips going to our team.